

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2020 MARCHAND & BURCH CÔTE DE NUITS - VILLAGES

Tasting Notes: Inviting aromas of dark cherry, strawberry, and rose petal coalesce with hints of spice and savoury earth forming a layered and alluring perfume. A lively, blood-orange acidity washes across the palate carrying an array of briary fruits both red and blue. Airy and lithe, the wine glides gracefully towards the finish revealing nuances of cola, nutmeg, and allspice, culminating in a stony minerality and a chalky tannin profile. A wine with plenty of character and complexity it encompasses both the lovely fruit aromas as well as the more intriguing savoury side of Pinot Noir, never losing sight of easy enjoyability.

Vineyard: The vineyards used are spread over different areas in the south of the Côte de Nuits.

In Corgoloin: Au Clou & Les Perrières

In Comblanchien: Les Monts de Boncourt & Les Retraits

Soil: The hill-slope of Corgoloin are carved into the hard limestones of the upper bathonien. The slopes are gentle and regular, not reaching the rim of the plateau. In the upper part the brown soil is only slightly limy, lower down, a thick layer of pebbly scree, while at the foot of the slope it is an extensive area of brown soils over accumulated alluvium.

Maceration process: 100% destemmed. five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

Total elevage: 16 months

Oak used: 15% new oak

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 5 years.

Alcohol: 14%



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